

BUSINESS CARDS.

JOSEPH P. GRISWOLD,
Attorney at Law.
Office Kaahumanu Street, Honolulu, Oahu.—26-tf

AGENT FOR LLOYD'S.

THE UNDERSIGNED begs to notify to Merchants, Ship-owners, and Shipmasters, that he has received the appointment of AGENT at these islands for Lloyd's, London.
ROBERT C. JANION.
Honolulu, March 25th, 1856. 47-tf

AGENT FOR THE

Liverpool Underwriters' Association.

THE UNDERSIGNED begs to notify to Merchants, Ship-owners, and Shipmasters, that he has received the appointment of AGENT at these islands for the Liverpool Underwriters' Association.
ROBERT C. JANION.
Honolulu, March 25th 1856. 47-tf

FLORENS STAPENHORST,

Agent for the Bremen Board of Underwriters.
THE UNDERSIGNED having been appointed Agent for the Bremen Board of Underwriters, begs to inform the commercial public in general, that all average claims against the said Underwriters, occurring in or about this Kingdom, will have to be verified by him. Masters of Bremen vessels entering this or any other port of the Hawaiian Islands, in distress or average, are requested to apply to the same at their earliest convenience.
FLORENS STAPENHORST.
Honolulu, 1st July, 1854. 42-tf Office Nuanu-street.

KRULL & MOLL,

Agents of the Hamburg and Lubeck Underwriters,
Honolulu, Oahu, S. I. 18-tf

H. STANGENWALD,

HONOLULU DAGUERREAN GALLERY,
King street, opposite the Globe Hotel.
17 Picture taken in any weather. 1f

CHARLES W. VINCENT,
CONTRACTOR AND BUILDER.

THE UNDERSIGNED would inform his friends and the public, that he has taken the well known Carpenter premises of C. J. Lewers, Esq. on Fort street, and would solicit that patronage heretofore so liberally bestowed. All orders in the various branches of Building, Plans, Specifications and contracts attended to with promptness and dispatch.
CHARLES W. VINCENT.
Honolulu, Dec. 1, 1856.—30 tf

S. JOHNSON,

CARPENTER,

Hotel Street, near the residence of Dr. Wood.
N. B.—Houses to let. 8-tf

C. A. TANER,

Sail Maker, Honolulu, Oahu, S. I.

Has constantly on hand and for sale, hemp and cotton Canvas, Duck, Rigging, Patent Blocks, Needles, Old Sails and everything appertaining to the trade. Orders promptly attended to, and executed with quick despatch.

T. MOSSMAN,

T. MOSSMAN JR.

MOSSMAN & SON,

Bakers, Grocers and Dealers in Dry Goods
Nuanu St. Honolulu, Oahu, S. I. 35-tf

JAS. A. BURDICK,

COOPER and GAUGER,

Begs to inform his friends and the Public generally, that he has commenced his Coopering Business on his old stand, in rear of Mr. H. Rhodes's Spirit Store, or opposite Mr. Monsarrat's Auction Room, on Kaahumanu street, and respectfully solicits a share of the public patronage. All orders promptly attended to.
Honolulu, Sept. 25, 1856. 21-tf

THE HONOLULU IRON WORKS.

THE UNDERSIGNED IS NOW PREPARED to manufacture all kinds of
MACHINERY AND MILL WORK,
and also all kinds of IRON AND BRASS CASTINGS made to order. Also, SAWING OF LUMBER promptly attended to.
1-tf D. M. WESTON.

FOR KAUAI.

Regular Packet for Nawiliwili and Koloa.

The fast sailing Schooner

EXCEL,

Capt. ANTONIO, will sail for the above Ports each week. Special care will be taken in the delivery of all Freight sent by this packet. The "Excel" will run regularly on the above route. For Freight or Passage apply to the Captain, or to
H. HACKFELD & CO.
21-tf

A. F. & A. M.

HAWAIIAN LODGE NO. 21, F. & A. M. (under the jurisdiction of the M. W. Gr. Lodge of California), holds its regular meetings on the first Monday of every month, in the third story of Makee & Anthon's brick building, corner of Kaahumanu and Queen streets. Entrance from Kaahumanu street. Visiting brethren respectfully invited.
By order of W. M.
24-tf A. FORNANDER, Sec'y.

NOTICE IS HEREBY given that Capt. Thomas Spencer is my authorized agent to transact all business connected with the H. S. N. Co. during my absence. THE HAWAIIAN STEAM NAVIGATION CO.,
By JNO. T. WRIGHT JR.,
Honolulu, Jan. 18th, 1856. 37-tf Agent.

NOTICE.

ANY PERSON tapping the Government Water Pipes from this date, without a written permission from the Harbor Master, will be prosecuted.
HENRY J. H. HOLDSWORTH,
Honolulu, June, 16, 1855.—6-tf Harbor Master

HOTELS & C.

NATIONAL DINING SALOON!

THE SUBSCRIBER HAVING leased the above establishment, offers to the public



Board and Lodging

Upon the most reasonable terms.
His rooms are well furnished, and the most airy and comfortable of any in the city.

Meals and Refreshments

Furnished at all hours.
The Proprietor hopes, from the superior accommodations of his house, and by unremitting personal attention to the comfort of his guests, to merit a share of public patronage.
THOMAS B. SOMERS.
Honolulu, April 20, 1857. 51-4m

NEW RESTAURANT & COFFEE SALOON.

HERMANN BENSER respectfully informs his friends, and the public of Honolulu in general, that he will open, on the first of February next, a new

RESTAURANT AND COFFEE SALOON, on King street, opposite the Globe Hotel.
Those who will honor him with their patronage may rest assured that the most strenuous exertions will be made to merit the continuance of their support.
39-1y

LIBERTY HALL

PUBLIC HOUSE Maunakea Street, the best of Wines, Liquors, Cigars &c. on hand. A good BOWLING ALLEY, attached to the premises.
2-ly JAMES DAWSON.

MERCHANT'S EXCHANGE
BILLIARD SALOON,

W. E. CUTRELL, Proprietor.

W. E. CUTRELL would inform the Public that he is now Proprietor of the splendid Billiard Saloon attached to his premises. It will be open day and evening; everything will be conducted on the most approved plan and Mr. C. pledges himself that nothing shall be wanting to render this Saloon a popular place of resort for all who are inclined to while away an hour in the delightful and healthy exercise of Billiard playing.
The Room will be under the sole charge of Mr. A. J. McDuff, whose present popularity is a sufficient guarantee of his future success in catering in this particular department, for the amusement of the citizens of Honolulu. 39-tf

The White Horse Hotel.

W. M. PEARSON begs to inform his friends and the public generally, that he has made great improvements on his premises, and that he has now every accommodation for Boarding and Lodgings. Rooms to be had, furnished or unfurnished. His Bar will be well supplied with the choicest Wines, Spirits and Malt Liquors.
The Proprietor hopes by strict attention to the wants of his customers to merit a share of public patronage. 23-tf

National Hotel Billiard Saloon.

THE PROPRIETOR desires to inform his friends that he has rebuilt and entirely refitted the above establishment, with all the latest improvements of the day. Those fond of the gentlemanly recreation of Billiards, will find every thing requisite to their amusement. The Bar is supplied with the choicest Wines, Liquors, Cigars &c.
23-tf JOSEPH BOOTH.

NATIONAL HOTEL,

Corner of Nuanu and Hotel streets.

THE UNDERSIGNED, Proprietor of the above establishment, would inform his friends and the public, that with his extensive stock of the best brands of Wines and Liquors, new Billiard saloon, Bowling Alley, and gentlemanly attendants, nothing is left wanting for their comfort and amusement.
22-ly JOSEPH BOOTH.

HOTEL de FRANCE—LAHAINA,

Formerly the Hawaiian Hotel.

THE above old established and well known house has just been repaired and fitted up in a style of superior elegance and taste, which equal any hotel in the group.
The Proprietor, Mr. Eugene Bal, solicits the patronage of his friends, and others visiting Lahaina. The table will be supplied with the best market affords. No pains will be neglected to merit the esteem and good will of patrons.
22-tf EUGENE BAL.

BAY HORSE HOTEL.

G. W. HOUGHTAILING begs leave to inform his friends and the Public generally, that he has opened the above House, and will be happy to receive any visitors who may give him a call. The best of Liquors, &c., in the market, will be constantly on hand. A BILLIARD TABLE, &c., on the premises. 11-tf

HOTEL De FRANCE.—French Hotel.

VICTOR CHANCEREL, Proprietor, begs to inform his friends and the public generally, that he has made extensive improvements in his hotel premises, that he now has accommodations for parties of every description. Also, attached, a Billiard Saloon, fitted up in superior style. Sleeping Rooms on the premises for families or single gentlemen. The Bar is supplied with the choicest wines and liquors, and the proprietor, grateful for the liberal patronage heretofore extended to him, begs to assure the public that no pains will be spared to give entire satisfaction to them and strangers visiting Honolulu. COLD and WARM BATHS.
P. S Entrance by Fort, Hotel and Union sts. 1f-12

COMMERCIAL HOTEL.

HENRY MACFARLANE begs to acquaint his friends, and gentlemen arriving in Honolulu, that his hotel will be found to possess every requisite accommodation. Wines, Spirits, Ale and Porter of superior quality. Superior Billiard Tables and Bowling Alleys. Hot, cold and shower-baths. Corner of Boretani and Nuanu streets.
Honolulu, Sept. 21, 1853.—1y-12

FOX, BAKER AND GROCER, Nuanu st. between Hotel and Chaplain sts., Honolulu respectfully informs his friends and the public generally, that he constantly has on hand a well selected stock of Groceries, best Flour in barrels and 1-4 bags, best Fresh Butter, Cheese, Ham, Rice, Preserves in tins, etc., etc., all of which he offers for sale cheap.
N. B. Best Fresh Bread, 12 Loaves for One Dollar.
Hot Mince, Cranberry, Gooseberry, Apple and Banana Pies, daily. 35-6m

INDIGO—Culture and Crops.

In various parts of the Philippines, and especially at Luzon, indigo is cultivated with success, yet this cultivation is that which runs most risks. Bad weather for a few days, and strong gales, often ruin all the crop. Sometimes, also, myriads of caterpillars devour all the leaves in a few hours, and if any are left they are scarcely sufficient to defray the expense of the manufacturing process. But if the season be favorable, if no accidents take place, and if that process is carried on with judgment, the high price of the indigo always indemnifies the grower.

The cultivation begins immediately after the cold season, and before the great heats, and when there is no apprehension of the heavy rains: the land is got ready by two or three ploughings and harrowings, and when it is sufficiently tilled the seed is sown broadcast. The plant shows itself over ground on the third or fourth day, and continues to shoot up while it finds any moisture; but if there be a drought it remains stationary during the time of its duration. As soon as the first rains fall, at the commencement of the southwest monsoon, on this side of the island, its growth is rapid and strong. But with it grow also the bad weeds, which it is necessary to eradicate by two or three careful hoeings.

Two months and a half after the first rains the plants have acquired their full size, and they are known to be fit for pulling when the leaves are thick, covered with a whitish velvety down, and are easily broken by the slightest pressure. They are usually thoroughly mature at the end of July—that is, in the middle of the rainy season; but then, every preparation is made for their being properly handled, so that there will not be any blunder in the matter, and that the plants may not have time to cast off any portion of their leaves, which would occur if there was any delay.

The preparations, which are more or less considerable according to the importance of the crop, consist in several batteries. Each of these batteries is composed of two large vats, from three yards to nearly three yards and a half in diameter, and three yards in depth, one of which is designed for the fermentation process, and the other for the beating or churning one. This last vat is a little smaller than the former. They are both placed on the brow of a rivulet, or a river, in order to have the facility of obtaining water. The vat for fermentation ought to be placed on a spot somewhat higher than the other, so that by means of cocks or spigots, which are placed longitudinally, all the water contained in that vat may be easily removed into the churning one. There are also one or two buckets, placed at one end of long poles, with weights at the other end, which poles are placed across a wooden fork of two strong pieces, and raised some yards above the fermentation vat.

This apparatus resembles very much in construction those which are to be seen along the banks of the Nile, and in Spain, and in other parts of the south of Europe. Two long bamboos, having fastened at one end a small board, from five to six inches in length, and from two to three inches in breadth, are what may be called the beating or churning dashes. Lastly, there is a small vat under a shed, a little distance from the batteries, where there are articles for straining, made of coarse cotton cloth, and a small press for squeezing those articles, and large hurdles for drying the indigo.

Every arrangement being thus made, the gathering is begun. On the first day, enough plants are cut down to allow the cutters to be always one day in advance of the vats. The plant is cut level to the earth with a kind of cutlass, which the Indian wears by his side, and is called *bolo*. If the after-season continues favorable, the plant sprouts afresh, and sometimes produces two or three crops in the same year.

Each battery is managed by two Indians, one fills the vat with the plants and the other supplies the vat with water, and the two together beat or churn the produce. At a very early hour in the morning the fermentation vat is filled to the brim with plants, and they are kept down by pieces of wood, which are fastened in ledges or grooves on the inside of the vat: without this precaution the vat would overflow. When it is full of plants and water, fermentation takes place in from twenty to twenty-four hours, according to the heat of the temperature. When the fermentation has reached its greatest height, which is generally the next morning, the plants are removed out of the vat, and care is taken that no water is removed with them, for which purpose they are well shaken. When nothing remains but the liquor, which is then of an emerald color, the Indian puts a certain quantity of quick lime in a bucket of water, which he very carefully pours into the fermentation vat. The Indian then takes one of the beating or churning dashes, and plunges it to the bottom of the vat, where he moves it about, so that the lime is circulated throughout the whole. He soon knows if he has put enough by the color, which suddenly changes its shade; from an emerald green it becomes a deep green, and the liquor appears to contain a number of little clots or globules, which are nothing but the indigo in a state of solution. The quantity of lime necessary for the operation cannot be calculated, but a man of experience can give a good guess. Upon this quantity entirely depends the quality of the product which is wished for, as well as the shade of color required.

After the lime has been mixed with the liquor it is left at rest for some minutes, during which all the particles not belonging to the indigo sink to the bottom of the vat, but the indigo remains suspended in the water. After a few minutes all the cocks and spigots, over one another on the side of

the vat, are gradually opened, and the liquor is into the beating or churning vat.

The fermentation vat is then cleared of the posit from the lime, and every other thing remaining at the bottom, and is immediately filled with fresh plants for a new fermentation.

During the afternoon the beating or churning takes place. The two Indians take their dash and with all their force stir the liquor up from bottom to the top, in order that the matter forms the indigo may come into contact with the water, which renders it insoluble in the water. The whole has acquired a fine blue color the cess is finished. Three or four hours after all the indigo contained in the liquor deposited at the bottom of the vat, and then the cocks and spigots, one above the other, are opened to the water flow off, and which does not contain any coloring matter whatever.

Each of these operations produces, on an average, about sixteen pounds of indigo. Every day, when from two hundred and fifty to three hundred pounds are collected, they are taken of the vat and removed to a much smaller vat placed near the drainers. The product is some time, and all the water is drawn off by a phon. At length, when there is no more to be drawn off, the indigo appears to be a sort of cake, and is divided by a brass wire into squares, which are placed in the drying place. month's time is often required for it to be thoroughly dry, but this depends on the state of the atmosphere. When the indigo is perfectly dry it is put into cases, and sent to the market for sale.

This mode of making indigo is practised throughout the Philippines. Nevertheless, some of the great growers of the plant have adopted a change in a part of the process, of which I was the producer, and which has diminished very considerably the expense of the workmanship. This alteration consists in substituting for the fermentation a large basin, built of mason-work, and so arranged as to receive naturally the water required for use. In the course of an hour, from a distance from fifty to sixty yards, on a flat spot below level of this basin, the number of vats necessary for receiving all its contents are filled. The sin, of which the brink is on a level with the ground, facilitates the process very much, makes a great saving in the working-men; for it can be filled with water without that water being drawn by the Indians, and the labor is one of taking the plants up a height of from four to five yards. The Indian who is carrying the plant to the fermentation vat comes with a little cart, out wheels, to the brink of the reservoir, and without any difficulty, discharges his load into the reservoir. The vats for beating or churning placed fifty or sixty yards off on the same level. The first communicates with the reservoir by a pipe, split in two, and forming a kind of siphon, and each vat communicates with the others by the same means. The liquor passes from the reservoir to the first vat, and during its passage comes in contact with the air, and when the first vat is full the surplusage is sent on to the others, and so to the last of all. All this movement of the liquor serves a real beating, and saves two-thirds of the workmen necessary for the fermentation.

Choir Singing.

A correspondent of the *Northwestern Advocate*, Chicago, who urges the necessity of a religious church music, says:—

Our amateur choir singers are too fond of cutting 'difficult pieces, and 'confounding our people with reverberating resonances. The choir of St. Bardolph's takes off this style most happily, in describing the singing of the following stanza:

True love is like that precious oil,
Which, poured on Aaron's head,
Ran down his beard, and o'er his robes
Its costly moisture shed.

In the prodigious effort of this performance, ear-splitting combination of the several parts, hardly bore a resemblance to that oily moisture poured on Aaron's head, and which

Ran down his beard, and o'er his robes—
Ran down his beard—his robes

And o'er his robes—
Ran down his beard—ran down his robes—
—o'er his robes—

His robes, his robes, ran down his beard—
Ran down his—

—o'er his robes,
Ran down his beard—
—his robes—

Its costly moist—
Ran down his beard—
—o'er his robes—his robes—shed—
Ran down his beard—his robes—
His robes—its costly moist—his robes—
—o'er his robes—his robes—his robes—
Its costly moist—his robes—his robes—

The late Bishop Seabury, being asked his opinion of this performance, replied that he had no attention to the music, but that his sympathies were so much excited for poor Aaron that he was afraid he would not have a hair left.

Four free negroes in Chicago were executed recently for stealing a lot of poultry. A demurrer taking ground that under the decision of the Supreme Court in the *Dred* case they are merely chattels or merchandise, not persons, and consequently couldn't be executed for crime.